

# BALMAIN BUGS WITH PEA PUREE & CHILLI

by Robert Pizzie of Tonic

2016 Winner : Entrée Course

## Ingredients (serves 4)

### Pea Purée

2 cups of fresh peas

Dollop of double cream

Dollop of Greek yoghurt

Salt and pepper

### Bug Tails

4 x fresh bug tails - shelled

4 cloves of crushed garlic

2 x medium chillies

2 x tablespoons extra virgin

olive oil

1 x teaspoon butter



## Method

### Pea Purée

Steam or boil the peas

Drain and mash with a potato masher (you could use a hand mixer but I was on a boat!)

Mash in the cream, yoghurt and season with salt and pepper to taste

### Bug Tails

Marinate them in the fresh garlic and finely sliced chilli

Heat oil in pan

Fry gently...add butter half way through

Don't overcook the bugmeat

### Plate Up!

Purée on the bottom

Bug meat on top

Spoon the fried chilli and garlic over the top....and drizzle with the pan juices for flavour!

### ...and last but not least, the wine!

I suggest a crisp Riesling such as a Petaluma or Pikes, or if you've backed a winner at the races, a Grosset's Polish Hill would accompany this dish beautifully.